

**REMARKS**

The foregoing amendments amend the specification to reflect the 371 status. In addition, the claims have been amended to reduce the PTO filing fee and to eliminate the improper multiple dependent claims.


Attached hereto is a marked-up version of the changes made to the specification and claims by the current amendment. The attached pages are captioned "Version with markings to show changes made".

Favorable action on the merits is solicited.

Respectfully submitted,

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## DESCRIPTION

FORMED CHOCOLATE AND PROCESS FOR PRODUCING THE SAME

*This application is a 371 of PCT/JP00/02050 Filed March 30, 2000.*

### BACKGROUND OF THE INVENTION

#### 5 Field of the Invention

The present invention relates to a foamed chocolate and its production process. More practically, it relates to a foamed chocolate which can be foamed by a simple apparatus such as a vertical type mixer without requiring a specified emulsifier and a process for producing the foamed chocolate.

#### Background Art

Recently, it tends to be increased to produce a variety of products with light textures (mouthfeel) by combining chocolates with baked confectionery, for example, biscuits. For the purpose of lightening textures of chocolate products themselves without combining with other confectionery, so-called whipped chocolate, a chocolate in which foams are incorporated into a chocolate product, is also produced. As a method for incorporating foams into a chocolate product, for example, the following methods have been reported: a method comprising steps of decreasing specific gravity by stirring a chocolate and then putting the chocolate under decreased pressure (JP 62-275648 A, JP 25 63-202341 A); a method comprising steps of decreasing

What is claimed is:

1. A foamed chocolate comprising formulating an oil mixture comprising edible fats and oils with tri-saturated fatty acid glycerides containing behenic acid.

2. The foamed chocolate according to claim 1, wherein the behenic acid content in the tri-saturated fatty acid glycerides containing the behenic acid is 30 % or higher.

3. <sup>Amended</sup> The foamed chocolate according to claim 1 ~~or 2~~, wherein the tri-saturated fatty acid glycerides containing behenic acid are a fully hydrogenated oil of rapeseed oil with a high erucinic acid content.

4. <sup>(Amended)</sup> The foamed chocolate according to ~~any one of~~ claims 1 ~~to 3~~, wherein a mixing ratio of the edible fats and oils to the tri-saturated fatty acid glycerides containing behenic acid in the oil mixture used is 85 : 15 to 95 : 5.

5. <sup>Amended</sup> The foamed chocolate according to any one of claims ~~1 to 4~~, wherein the content of the tri-saturated fatty acid glycerides containing behenic acid is 0.5 to 2 % by weight based on the total amount of the foamed chocolate.

6. <sup>Amended</sup> The foamed chocolate according to ~~any one of~~ claims ~~1 to 5~~, wherein the specific gravity is 0.5 to 0.9.

7. A process for producing a foamed chocolate which comprises steps of melting crystals of an oil mixture of

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edible fats and oils with tri-saturated fatty acid  
glycerides containing behenic acid by warming, then  
crystallizing the tri-saturated fatty acid glycerides  
containing behenic acid by cooling the oil mixture, adding  
5 the oil mixture in such a state to a blend of chocolate  
ingredients and whipping the resultant blend.

8. The process according to claim 7, wherein fats and  
oils containing 30 % or more of behenic acid in their  
saturated fatty acids are used as the tri-saturated fatty  
10 acid glycerides containing behenic acid.

9. <sup>Amended</sup> The process according to claim 7 ~~or 8~~, wherein a  
fully hydrogenated oil of rapeseed oil with a high erucinic  
acid content is used as the tri-saturated fatty acid  
glycerides containing behenic acid.

✓ 10. <sup>Amended</sup> The process according to ~~any one of claims~~ 7 to 9,  
wherein the oil mixture is added and used so that the  
content of the tri-saturated fatty acid glycerides  
containing behenic acid becomes 0.5 to 2 % by weight based  
on the total amount of the foamed chocolate.

✓ 11. <sup>Amended</sup> The process according to ~~any one of claims~~ 7 to  
10, wherein the resultant blend is whipped until the  
specific gravity of chocolate becomes 0.5 to 0.9.

✓ 12. <sup>Amended</sup> The process according to ~~any one of claims~~ 7 to  
11, wherein the resultant blend is whipped after the  
25 product temperature of the resultant blend is adjusted to

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25°C to 40°C.

13. A fat and oil composition comprising crystals of tri-saturated fatty acid glycerides containing behenic acid dispersed in low melting point-fats and oils having a  
5 melting point lower than that of the glycerides.

14. The fat and oil composition according to claim 13, wherein the low melting point-fats and oils are liquid at 20°C.

15. The fat and oil composition according to claim 13, wherein the low melting point-fats and oils are hard butter.  
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16. An additive for a foamed chocolate comprising crystals of tri-saturated fatty acid glycerides containing behenic acid dispersed in low melting point-fats and oils having a melting point lower than that of the glycerides.

17. The additive for a formed chocolate according to claim 16, wherein the low melting point-fats and oils are liquid at 20°C.  
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18. The additive for a formed chocolate according to claim 16, wherein the low melting point-fats and oils are hard butter.  
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FOOTNOTES